

## Banana Nut Bread Special receipe

10 teaspoons butter  
1 cup mashed bananas = 2 bananas  
(slightly brown)  
1/2 cup sour cream  
2 large eggs  
1 1/2 tsp. vanilla  
2 cups cake flour  
3/4 cup plus 2 tablespoons sugar  
1 tsp. baking soda  
3/4 tsp. baking powder  
1/2 tsp. salt  
1 cup finely chopped walnuts

Heat oven to 350 degrees  
line a good size loaf pan with parchment  
paper

Puree the bananas, sour cream, eggs and

vanilla in blender...set aside

In a large bowl add the cake flour, sugar,  
baking soda, baking powder, salt...

mix with a hand mixer with whisk  
attachment and slowly add the 10  
tablespoons

soft butter and mix on medium speed..Add  
slowly the banana mixture in 3 batches  
scraping the sides of the bowl in between  
each addition...Fold in the nuts...

Pour into a good size loaf pan ...Bake until  
lightly browned and bread bounces  
back to the touch and toothpick comes out  
clean...about 1 hour and 10 minutes

Cool 10 minutes before lifting out of pan  
and finish cooling on rack...leave  
parchment paper on while cooling...